

## Champagne André Heucq

André Heucq and his daughter, Fanny, are the 3<sup>rd</sup> and 4<sup>th</sup> generation of this small *domaine* that was founded by its namesake in 1936.

Heucq is a true Grower Champagne and family-run operation with Fanny supervising the winemaking and marketing while André focuses on the cellar and the 5.7 hectares of his biodynamically and organically farmed vineyards. As winemakers, André and Fanny Heucq define a style of Champagne that is fine, elegant, streamlined, and just as reflective of the terroir as it is of André's own reserved personality.



Champagne André Heucq centers on the Pinot Meunier grape. 80% of the vineyard is planted to the variety with the rest split equally between Chardonnay and Pinot Noir vines. This devotion is confirmed by Peter Liem's praise of the unique terroir in his book *Champagne*: "This is prime Meunier country, with vines growing on various clays, marls, and sands." More specifically, Heucq's terroir is defined by a layer of "green illite," a crystalline-mineral clay that is not found anywhere else in Champagne. The illite brings out the purity of the Meunier.

The family has embraced biodynamics since before the 1990s and continues to plough by horse, maintain natural ground cover, and stick to natural fertilizers and herbal tea treatments. The winery itself, perched at the north of the right-bank village of Cuisles, is self-sustaining and ECOCERT certified for producing its own electricity, recycling wastewater, and it is thermoregulated by a cooling Canadian well system. For the wines, oak is used to elevate the character of Pinot Meunier, sugar dosages are restrained to preserve the terroir, and sulfite levels stay between 15 and 20mg/L.

## Blanc de Meunier



**Varietal/Blend:** 100% Meunier ('14 and '15 harvests)

**Farming Practices:** certified organic in 2018

**Soil:** limestone and clay (Illite)

**Year Vines Were Planted:** ave 1990

**Harvest Technique:** by hand

**Yeast:** indigenous

**Fermentation:** stainless-steel tank

**Malolactic:** full

**Maturation:** 48 months on lees

**Sulfur:** 15–20mg/L total

**RS:** less than 1g/L

**Alcohol:** 12.5%

**Country:** France

**Region:** Champagne

**Subregion:** Vallée de la Marne

**Vineyard:** Cuisles, Chatillon-sur-Marne, Serzy, and Mareuil-Le-Port

**Production:** 20,000 bottles

- Clear gold color with rapid and abundant perlage
- The expressive nose is classic and elegant with aromas of pippin apples and baked fruit with a hint of jasmine followed by bread and damson plum
- The attack on the palate is round and youthful then leads to a warmer and more mineral profile. The finish is long and supple, marked by a firm yet refreshing bitter component due to the wine's terroir.
- For best experience, do not serve Brut Nature below 58°F

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